

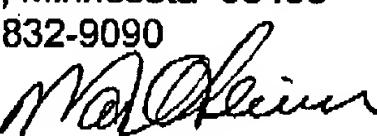
is not and has not been pressed). It would not be obvious to one skilled in the art to destroy the function of Kuraishi to build up mass during curd development and add TG for no functional benefit described in the art at the later step, with a different purpose, as recited in the claims. There would be no rational or reasoned basis for asserting that the claims are obvious under 35v USC 103(a) over Kuraishi.

It is also to be noted that claims 5, 8 and 18 recite process conditions that are not taught by Kuraishi. The example shows a maximum of 38°C during the aging process and no elevated temperature during pressing. These claims are also clearly novel and unobvious over Kuraishi.

The rejection is in error and must be withdrawn. The Examiner is courteously invited to call the Attorney signing below at 952.832.9090 to advance the prosecution of the Application if any issues might be resolved by a telephone interview.

Respectfully submitted,  
DONALD GRINDSTAFF et al.  
By their Representatives,  
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Date: August 11, 2003

By:   
Mark A. Litman  
Reg. No. 26,390

CERTIFICATE UNDER 37 C.F.R. 1.8: The undersigned hereby certifies that this Letter is being faxed to the U.S. PTO on August 11, 2003, addressed to MAIL STOP: AF, P.O. BOX 1450, Commissioner for Patents, Alexandria, VA 22313-1450.

Mark A. Litman  
Name

  
Signature